

### AMENDMENTS TO THE CLAIMS

1. (Currently amended) A process for manufacturing hypo-allergenic fruit and/or vegetable derivatives comprising the steps of:
  - a) separating the serum of fruits and/or vegetables from the pulp;
  - b) ultrafiltrating the serum with membranes having a cut-off sufficient to reduce LTP content, in order to obtain a hypo-allergenic permeate and a retentate;
  - c) washing the pulp using an acidic solution to obtain an acidified, hypo-allergenic pulp;
  - d) adding the hypo-allergenic permeate to the acidified, hypo-allergenic pulp.
2. (Currently amended) The process according to claim 1 wherein said separating step ~~[[a]]~~ is preceded by a step passage a0 ~~where said a-fruits and/or vegetables are sieved is obtained by means of crushing, grinding, optionally destoning, thermal treatment and sieving of fruits and/or vegetables.~~
3. (Currently amended) The process according to claim 1 wherein said separating step ~~step a~~ is accomplished by means of centrifugation of the fruits and/or vegetables ~~sieved~~.
4. (Currently amended) The process according to claim 3 wherein said serum ~~sieved product~~ has a solid percentage ranging between 1 and 20%.
5. (Currently amended) The process according to claim 4 wherein said serum ~~sieved product~~ has a solid percentage ranging between 3 and 9%.
6. (Currently amended) The process according to claim 1, wherein said ~~centrifugation~~ separating step, step a, is carried out by a horizontal axis centrifuge of the decanter type.

7. (Currently amended) The process according to claim 6, wherein said ~~centrifugation~~ separating step (step a) is carried out at a speed ranging between 500 and 12,000 ~~12,000~~ rev/min, preferably between 1000 and 5000 rev/min.
8. (Currently amended) The process according to claim 6, wherein said ~~centrifugation~~ separating step (step a) is continuously performed while adding fruits and/or vegetables and removing serum and pulp ~~carried out continuously~~.
9. (Currently amended) The process according to claim 6, wherein said separating step ~~centrifugation (step a)~~ is carried out at a temperature ranging between 5 and 90°C, preferably between 18 and 70°C.
10. (Currently amended) The process according to claim 1, wherein in said separating step ~~step a~~ the amount of pulp obtained ranges between 3 and 90%, preferably between 5 and 80%, and the amount of serum ranges between 97 and 10%, preferably between 95 and 20%.
11. (Currently amended) The process according to claim 1, wherein said ultrafiltration step ~~stage, step b~~, is an ultrafiltration with membranes having a cut-off ranging between 3 and 30 kDa.
12. (Original) The process according to claim 11, wherein said membranes have a cut-off ranging between 5 and 15 kDa.
13. (Currently amended) The process according to claim 1, wherein from the ultrafiltration step, ~~step b~~, 5-90% retentate, preferably 10-80%, and 95-10% permeate, preferably 90-20% are obtained.
14. (Currently amended) The process according to claim 1, wherein the permeate obtained following ultrafiltration of the serum (~~step b~~) is concentrated by means of reverse osmosis.

15. (Currently amended) The process according to claim 14, wherein said reverse osmosis is carried out with membranes having a sodium chloride retention ranging between 99.9%[[99,9]] and 50%.
16. (Currently amended) The process according to claim 15, wherein said membranes for reverse osmosis have a sodium chloride retention ranging between 80% and[[e]] 60%.
17. (Currently amended) The process according to claim 14, wherein said retentate that is obtained by means of reverse osmosis has a solid concentration ranging between 5 and 38%, ~~preferably 10 and 20%.~~
18. (Canceled)
19. (Currently amended) The process according to claim 1[[8]], wherein said acidic solution is between 0.1% and 5% [[0, 1-5%]] citric acid solution, ~~preferably about 1%.~~
20. (Currently amended) The process according to claim 1, wherein said washing step stage ~~(step e)~~ comprises a second centrifugation step of said acidified, hypo-allergenic pulp ~~to obtain the washed pulp.~~
21. (Currently amended) The process according to claim 20, wherein said second centrifugation step ~~(step e)~~ is carried out at a speed ranging between 500 and 12,000~~12,000~~ rev/min, ~~preferably between 1000 and 5000 rev/min.~~
22. (Currently amended) The process according to claim 20, wherein said second centrifugation step ~~(step e)~~ is continuously performed while performing the washing step ~~carried out continuously.~~

23. (Currently amended) The process according to claim 20, wherein said second centrifugation ~~step (step e)~~ is carried out at a temperature ranging between 5 and 90°C, ~~preferably between 18 and 70°C.~~
24. (Currently amended) The process according to claim 1, wherein said washing step is repeated 1-10 times, ~~preferably 2-5 times.~~
25. (Currently amended) The process according to claim 1, wherein in said washing step ~~step e~~), said pulp and said permeate are mixed in a ratio ranging between 1:0.5 and 1:50 ~~1:0.5 e 1:50~~, such as to obtain the hypo-allergenic fruit and/or vegetable derivate.
26. (Original) The process according to claim 25 wherein said pulp and said permeate are mixed in a ratio ranging between 1:1 and 1:10.
27. (Currently amended) The process according to claim 1 wherein in said washing step ~~step e~~), said fruit and/or vegetable derivative contains a solid percentage ranging between 4.5%[[4,5]] and 45%, ~~preferably between 5 and 36%.~~
28. (Currently amended) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and sterilized.
29. (Currently amended) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and frozen.
30. (Previously presented) The process according to claim 1, wherein said fruits and/or vegetables are selected from: tomato (*Lycopersicon esculentum*), peach (*Prunis persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*), pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), celeriac (*Apium graveolens rapaceum*).

31. (Previously presented) The process according to claim 1, wherein said fruits and/or vegetables are fresh tomatoes.
32. (Previously presented) A product obtainable by means of the process according to claim 1, which is a hypo-allergenic fruit and/or vegetable derivative.
33. (Original) The product according to claim 32, which is hypo-allergenic fruit and/or vegetable juice, nectar, jam, puree, concentrate.
34. (Previously presented) The product according to claim 32, which is hypo-allergenic juice, nectar, jam, puree, concentrate of tomato (*Lycopersicon esculentum*), peach (*Prunis persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*), pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), celeriac (*Apium graveolens rapaceum*).
35. (Previously presented) The product according to claim 32 which is hypo-allergenic juice, puree, concentrate of tomato.